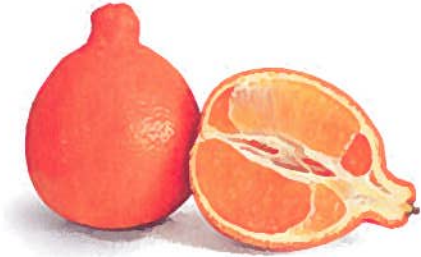


# Tangelo

## Tangelo



A tangelo fruit (Cushman Honeybells)

### Scientific classification

(unranked): [Angiosperms](#)

(unranked): [Eudicots](#)

(unranked): [Rosids](#)

Order: [Sapindales](#)

Family: [Rutaceae](#)

Genus: [Citrus](#)


Species: *C. × tangelo*

### Binomial name

*Citrus × tangelo*

[J.W. Ingram](#) & [H.E. Moore](#), 1975.

For other uses, see [Tangelo \(disambiguation\)](#).

The **tangelo** ( /'tændʒələʊ/ *TAN-jə-loh*, *C. reticulata* × *C. maxima* or *C. × paradisi*), *Citrus* × *tangelo*, is also widely known as the **honeybell**. Tangelo is a [citrus fruit](#) that is a [hybrid](#) of a [tangerine](#) and either a [pomelo](#) or a [grapefruit](#). The fruits are the size of an adult fist and have a tangerine taste, but are very juicy, to the point of not providing much flesh but producing excellent and plentiful juice. Tangelos generally have loose skin and are easier to peel than oranges.<sup>[1]</sup> They are easily distinguished from oranges by a characteristic knob at the top of the fruit.

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## Varieties of tangelos

## Orlando tangelo

This early maturing tangelo is noted for its juiciness, mild and sweet [flavor](#), and flat-round [shape](#) with a characteristic knob and large [size](#). [California/Arizona](#) tangelos have a slightly pebbled texture, good interior and exterior [color](#), very few [seeds](#), and a tight-fitting [rind](#). Orlando tangelos are available from mid-November to the beginning of February. It originated as a cross between a Duncan grapefruit and a Dancy tangerine. [W. T. Swingle](#) of the [United States Department of Agriculture](#) (USDA) is credited with creating the hybrid in 1911. When the Orlando tangelo was first cultivated, it was known by the name Lake tangelo. The trees of this variety grow to a large size and are easily recognized by their cup-shape leaves. Orlando tangelos are recognized as being one of the more cold-tolerant varieties.

## Minneola

The Minneola tangelo (sometimes misspelled "Mineola") is a cross between a Duncan [grapefruit](#) and a Dancy [tangerine](#), and was released in 1931 by the USDA Horticultural Research Station in Orlando. It is named after [Minneola, Florida](#). Most Minneola tangelos are characterized by a stem-end neck, which tends to make the fruit appear bell-shaped. Because of this, it is called the **Honeybell** in the gift fruit trade, where it is one of the most popular varieties, but the proper name is Minneola. The fruit is usually fairly large, typically 9 - 9½ inches in circumference. The peel color, when mature, is a bright-reddish-orange color. The peel is relatively thin, so the fruit

peels easily. It is quite juicy. The Minneola is not strongly self-fruitful, and yields will be greater when interplanted with suitable pollenizers such as Temple tangor, Sunburst tangerine, or possibly Fallglo tangerine. It tends to bear a good crop every other year.<sup>[[citation needed](#)]</sup> The fruit matures in the December-February period, with January being the peak.

## Drug interactions

One study so far has shown that, unlike grapefruit, interactions with [statins](#) are not likely with tangelos, even though it is derived from a grapefruit crossed with a tangerine. It seems that the [furocoumarins](#) in grapefruit are not expressed in tangelos, so some reactions are temporary